



RESTAURANT | BAR | LOUNGE

## Purple Olive story

Our vision has been to provide a restaurant with a stunning ambience, where you will receive friendly and attentive service.

We have introduced a completely new menu, using traditional cooking techniques and also using the finest ingredients from around the world. our skilled chef's will be using their innovation and creativity to change the menu throughout the year.

We wait to welcome you to our restaurant in the heart of Huntscross.

**Winners of BCA 2019  
North West Restaurant of the year**

**[www.purpleoliveliverpool.co.uk](http://www.purpleoliveliverpool.co.uk)**



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**All major credit and debit cards are accepted at the restaurant.**

Management reserves the right to refuse service without giving a reason.  
Management reserves the right to withdraw any offers at any given time without prior notice.

# APPETISERS

**Plain Papadom** (Each)

**£0.80**

**Chutney Tray**

**£2.80**

**Spicy Papadoms** (Each)

**£0.90**

**Chutnies** (Each) 10

**£0.80**

Red Onions / Mango chutney / Lime Pickle /  
Chilli Sauce / Mint Sauce

## VEGETATION OPTION

**Vegetable Platter for 2** 5 4 **£7.95**

Onion bhaji, vegetable samosa, mushroom  
pakora & paneer pakora

**Onion Bhaji** 5

**£4.25**

Spiced round deep fried fritter

**Mixed Vegetable Starter** 5 4 **£4.25**

Onion bhaji, vegetable samosa, mushroom pakora

**Vegetable Samosa** 4

**£4.25**

Triangular deep-fried pastry with vegetable filling

**Garlic & Mushroom Puri** 4 **£4.25**

Fresh mushroom cooked in special herbs and spices  
with freshly chopped garlic. Served on a deep-fried  
crispy unleavened bread

**Paneer Pakora** 10 4

**£4.25**

Indian cheese lightly coated in gram flour,  
batter and deep fried

## VARIETY OPTION

**Tandoori Platter for 2** 10 5 **£9.95**

Chicken Tikka, Lamb Tikka, Lamb Chops,  
Garlic Chicken, Sheek Kebab

**Spring Rolls** 10 4

**£4.25**

Spicy chicken in filo pastry

**Tandoori King Prawn** 1 7 10 **£6.25**

King Prawn pieces delicately marinated in  
herbs and spices, cooked in the tandoor

**Garlic Chicken** 10

**£4.25**

Succulent pieces of Chicken breast marinated  
in special garlic sauce, cooked in the tandoor

**Lamb Chops** 10

**£6.25**

Prime spring Lamb Chops marinated in  
herbs and spices, cooked in tandoor

**Lamb Tikka** 10 4

**£4.25**

Strips of prime Lamb diced and marinated in herbs  
and spices. Cooked in the tandoori on skewers

**Mixed Kebab** 10

**£5.95**

Chicken Tikka, Lamb Chops, Garlic Chicken  
& Sheek Kebab

**Chicken Chat Puri** 1 4

**£4.25**

Finely diced tender pieces of Chicken, cooked in our  
herbs and spices to create a mouth watering starter.  
Served on a deep-fried crispy unleavened bread

**King Prawn Puri** 1 4 7 **£6.25**

King Prawns cooked with special herbs and  
spices. Served on a deep-fried crispy  
unleavened bread

**Prawn Puri** 1 7

**£4.25**

Prawns cooked with special herbs and spices, served  
on a deep-fried crispy unleavened bread

**Tandoori Chicken** 10

**£4.25**

Spring Chicken on the bone marinated in  
herbs & spices. Cooked in the tandoor

**Prawn Cocktail** 5

**£4.25**

Prawns on a bed of salad covered with seafood sauce,  
garnished with sliced cucumber, tomatoes & lemon

**Chicken Pakora** 5 10

**£4.25**

Boneless Chicken spiced with herbs and  
spices with gram flour and deep fried

**Shami Kebab** 5

**£4.25**

Minced Lamb and Lentil mix, lightly  
spiced, pan fried to perfection

**Chicken Tikka** 10

**£4.25**

Succulent Chicken pieces marinated in  
herbs and spices. Cooked in tandoor

**Meat Samosa** 4

**£4.25**

Triangular crispy pasty deep-fried with lightly  
spiced minced lamb and fresh garden peas

**Seekh Kebab** 5 4

**£4.25**

Minced meat blended with special herbs  
and spices. Cooked in the tandoori in skewers

# SIGNATURE STARTERS

**Salmon Tikka** 6 10 **£5.95**  
Lightly spiced Scottish Salmon with herbs and lemon, onion & peppers

**Fish Pakora** 4 6 **£5.95**  
White fish lightly seasoned in batter then deep fried

**Fish Tikka** 6 10 **£5.95**  
Marinated in chefs special blend stir fried with onions

**Sweet Chilli King Prawn** 1 7 10 **£6.25**  
Marinated with tandoori spices, cooked in a unique sauce and gasrnished with bullet chillies.

# TANDOORI SIZZLERS

Tandoori sizzlers are marinated in sauce with delicate herbs and exotic mix of spices for a few hours before being cooked in the tandoori. All tandoori dishes are garnished with strips of capsicum, onions, and mushrooms. Served with bhuna sauce. Any other sauce £1.00 extra

**Tandoori Mix Grill** 5 10 **£12.95**  
Tandoori Chicken, Chicken Tikka, Lamb Chops, Garlic Chicken & Seekh Kebab

**Tandoori King Prawns** 1 7 10 **£14.95**  
Jumbo King Prawns, shelled and deveined, marinated in delicate herbs & spices served with grilled onions & peppers

**Lamb Chops** 10 **£12.25**  
Prime spring Lamb Chops marinated in herbs and spices cooked in the tandoor

**Paneer Tikka** 10 **£10.25**  
Marinated Indian Cheese grilled in the tandoori oven

**Chicken Tikka** 10 **£10.25**  
Succulent Chicken pieces marinated in herbs and spices cooked in the tandoor

**Chicken or Lamb Shashlick** **£11.95**  
Tender pieces of boneless Chicken served with grilled tomato, onions & pepper 10

**Garlic Chicken** 10 **£10.25**  
Succulent pieces of Chicken breast marinated in a special garlic sauce

**Tandoori Chicken** 10 **£10.25**  
Tender half spring Chicken on the bone

**Lamb Tikka** 10 **£11.95**  
Prime boneless pieces of lamb marinated in lightly spiced herbs

Chilli Guide: ) MEDIUM )) FAIRLY HOT ))) HOT )))) VERY HOT

Mild Strength Guide: \* MEDIUM \*\* MILD \*\*\* VERY MILD N CONTAIN NUTS

If you suffer from any of the allergies below or any other intolerance, please let us know before ordering



# CHEFS SPECIALS

## Honey Badami \*\* 3 10 N £11.25

Cooked in creamy sauce with cashew nuts, sliced almonds, pistachio and garnished with honey.

## Amiri Murgh \*\*\* 3 10 12 £11.25

Succulent pieces of Chicken breast cooked in Mango Pulp and double cream that creates a magnificent mouth watering dish (very mild)

## Olive Special )) 5 10 £12.95

Chicken, Lamb & seekh kebab cooked with herbs & spices in a chefs secret sauce (slightly hot)

## Butter Chicken 3 10 N £11.25

Prepared with succulent Chicken breast along with pure Indian butter combined with the finest herbs & spices. (mild or hot)

## Chicken Makhani \*\* 3 10 £11.25

Chicken cooked very slowly with Indian cheese in a very mild sauce together with a very wide selection of spices

## Murgh Mossala ) 5 10 £11.25

Strips of Chicken, Minced Lamb and egg cooked with fresh garlic, ginger and chefs special spices

## Katmandu \*\* 3 10 £11.25

Classic dish cooked with almond powder, jaggery to create a dish of unique taste.

## Fusion Special ))) £12.95

Chicken Tikka cooked with fresh spinach & potatoes with chefs unique spices, onions, fresh green chillies and peppers

## Nobigonj ))) £11.25

A mouth watering dish created with ground cumin, green chillies, combined with coriander and exotic spices. Added with red/green peppers and chilli flakes (very hot)

## Palak Murgh Makhani \*\* £11.25

Chicken Tikka cooked with fresh spinach in a n extremely buttery sauce, flavoured with Methi Fenugreek leaves 10 ●

## Lava )) 3 10 £11.25

Chicken or Lamb. Hot and spicy curry prepared with green chillies, onion, peppers and a touch of tomato juice and coriander, sizzled with fresh pieces of meat which are in long strips (hot)

## Special Thawa (mix) ) 10 12 £11.25

Strips of Chiken tikka, Lamb tikka & Lamb chops cooked in a rich sauce with fresh garlic

# SEAFOOD SELECTION

This selection of healthy main courses have been pain stakingly crafted by our head chef.

## Seafood Medley \* 1 3 6 7 10 £14.95

An outstanding dish prepared by our head chef with mixture of Prawns, Salmon, White Fish & desiccated coconut, cooked in a unique blend of spices & curry leaves (medium)

## Mouchak Delight ) 1 6 7 10 £14.95

A piece of Salmon, tiger fish, shrimps & king prawns prepared with chefs Balti paste herbs & spices

## Chilli Chingri ) 1 7 £13.95

Bangladeshi Jumbo Prawns stir fried in exotic mix of spices with peppers, spring onions & green chillies (medium/hot)

## Chingri Paneer ))) 1 7 10 £13.95

Fresh juicy jumbo King Prawns from Chittagong in Bangladesh, cooked with mixed spices, onions, Indian cottage cheese, fresh cream & spring onions (medium)

## Bora Esa Gobi ) 1 7 £13.95

Fresh juicy jumbo King Prawns cooked with cauliflower using all fresh herbs & spices, green chilli & fresh coriander

## Fish Tikka Massala \*\*\* 10 12 £13.95

Chefs adaption on Britons favourite tikka massalla taken to another level by the chefs at Purple Olive

Chilli Guide: ) MEDIUM ))) FAIRLY HOT ))) HOT )))) VERY HOT

Mild Strength Guide: \* MEDIUM \*\* MILD \*\*\* VERY MILD N CONTAIN NUTS

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# SIGNATURE DISHES

	Chicken/Lamb	King Prawns
<b>Chilli Massalla</b>   10 Cooked with fresh green chillies, ginger, garlic and fresh tomatoes with our special mix of freshly ground spices, then chillies are added to give the dish a sharp & exotic taste	£10.35	£13.25
<b>Shashlick Korai</b>  10 Green pepper, onion, tomatoes cooked together in a tandoori and garnished with fresh coriander	£10.35	£13.25
<b>Garlic Chilli</b>  Stir-fried in an exotic mix of spices with capsicum, spring onions, green chillies, fresh ginger, soya sauce, tobacco sauce and garnished with fresh coriander	£10.35	£13.25
<b>Passanda</b>     10  N Cooked in mild spices with fresh cream, almond powder, and pistachios to form a rich creamy sauce, one of most popular dishes (mild)	£10.35	£13.25
<b>Massalla</b>     10  N Cooked in a unique mild creamy tandoori sauce with fresh cream yoghurt and mixture of spices (mild)	£10.35	£13.25
<b>South Indian Garlic</b>  10 Cooked in fresh onions, ginger, capsicum, tomatoes and in a rich Balti sauce and whole garlic cloves (slightly hot)	£10.35	£13.25
<b>Flaming Rajma</b>  10 Its unique preparation consists of diced chunky onions& sliced red capsicum pepper, garlic, ginger, plum tomatoes, fenugreek and ground spices, all of which a rich consistency. Garnished with brandy	£10.35	£13.25
<b>Silsila</b>  10 Prepared with strips of red peppers, onion, garlic, ginger, massalla spices and herbs, garnished with coriander	£10.35	£13.25
<b>Nepalese</b>  Cooked in an exotic mix of spices, red & green peppers, tomatoes, green chillies and with a special Nepalese chilli sauce. A highly recommended dish	£10.35	£13.25
<b>Afghan</b>  Stir-fried with fresh green chillies, ginger, garlic and onions. Red & green peppers give the dish a colourful appearance. A highly recommended and satisfying dish	£10.35	£13.25
<b>Rosti</b>  10 Cooked with spinach, onions, ginger, garlic, massalla pieces and herbs, garnished with coriander	£10.35	£13.25
<b>Balti Exotica (mix)</b>   10  12 Tiger Prawns, Lamb Tikka, Chicken Tikka cooked with orange zest in a spicy & rich sauce		£12.95
<b>Sylheti Naga</b>   5  10 Exotic, spicy, tasty and hot dish, specially garnished with Sylheti naga chilli in hot & spicy, thick consistency sauce, green chillies and garnished with coriander	£10.35	£13.25
<b>Cheese Kofta</b>    10 Marinated in yoghurt with herbs and spices and then cooked in the tandoori. Cooked with cheese and meatballs in medium spice	£10.35	£13.25

SOME OF OUR DISHES CONTAIN NUTS. PLEASE ENQUIRE AT TIME OF ORDERING FOR FURTHER DETAILS.

If you suffer from nut or any other allergies, please ask before ordering. Please be aware that our kitchen's are not 100% flour free. Olives may contain stones. Chicken, fish and meat may contain bones. All our dishes are prepared in kitchens where nuts, flour etc are commonly used. Unfortunately we can not guarantee that our dishes will be free from traces of these products. All dishes may contain ingredients not listed on the menu description.

# MOST POPULAR DISHES

## Bhuna

A combination of a special blend of spices, onions and tomatoes fried and cooked to provide a dish of medium strength and rather dry consistency.

## Korma

Korma is a very mild dish prepared with greater use of fresh cream and coconut

## Dansak

Cooked in a mild yet tangy sauce with a delicious piquant richness. Prepared with pineapple and lentils. A sweet & sour dish

## Rogan Josh

This dish is cooked in a delicately flavoured sauce with a greater use of pimentos, capsicum & tomatoes.

## Karahi

Cooked with a special mixture of herbs and spices including onion, garlic, ginger & tomatoes

## Madras

A southern Indian dish, prepared with hot spices, which fends fiery taste to its richness

## Vindaloo

Involving a greater use of spices, garlic, ginger and black pepper to produce a hot taste

## Balti

Cooked with fresh onions, garlic, ginger, capsicum, tomatoes and a special Balti sauce to provide a dish of medium strength and dry consistency.

## Saagwala

Spinach prepared with garlic, ginger & tomatoes in a medium herb and spicy sauce. A dish of dry consistency

## Dupiaza

A method of preparation where a greater use of fresh onions are mixed with spices and fried briskly.

## Pathia

Lightly chopped onions in a thick, dark red sweet & sour sauce, a hot dish with a distinctive aroma.

## Jalfrezi

Sauteed dish cooked with onions, garlic, ginger, green peppers and fresh green chillies

## Sambar

Cooked with lentils & lemon juice to give a sharp and distinctive taste. A hot & spicy southern Indian dish

## Chicken

£8.45

## Lamb

£8.75

## Chicken Tikka

£9.25

## Lamb Tikka

£9.25

## Olive Mix

£11.25

(Chicken, Lamb & Prawns)

## Prawns

£9.25

## King Prawns

£11.95

## Vegetables

£7.95

## Panner (Indian cheese)

£7.95

# BIRIYANI DISHES

Biriyani is a traditional dish, prepared with flavoured Basmati rice & a mixture of special spices.

Served with a vegetable curry sauce and garnished with an omelette.

Any other curry sauce £1.00 extra

## Chicken Biriyani

£10.95

## Lamb Biriyani

£10.95

## Chicken Tikka Biriyani

£11.25

## Lamb Tikka Biriyani

£11.25

## Vegetable Biriyani (No Egg)

£9.25

## Prawn Biriyani

£10.95

## King Prawn Biriyani

£13.95

## Special Biriyani

Chicken tikka, Lamb Tikka, King Prawn stir fried with peas, onion, cashew nuts, pistachios, sliced almonds, saffron and coriander. This is served with a vegetable curry sauce

## CONTINENTAL

The following dishes are served with chips

**Chicken Stir-Fry** 10 **£10.95**  
(Onions and peppers lightly spiced cooked with chicken tikka)

**Sirloin Steak** **£13.95**  
(Succulent steak cooked to your preference, served with fried onions & mushrooms)

## KIDS MENU

The following dishes are served with chips

**Omelette** 5 **£6.95**  
(Plain/ Chicken/ Prawn/ Mushroom)

**Fish Finger & Chips** 6 4 **£6.95**

**Chicken Nuggets & Chips** **£6.95**

## SIDE DISHES

	Side	Main
<b>Bombay Aloo</b> <span>8</span> Potatoes cooked in a medium to hot sauce, tomatoes, ginger & garlic	<b>£4.25</b>	<b>£7.95</b>
<b>Vegetable Curry Sauce</b> <span>8</span> Lightly spiced assorted vegetables	<b>£4.25</b>	<b>£7.95</b>
<b>Mushroom Bhaji</b> Fresh mushrooms cooked with onions, tomatoes, ginger & garlic	<b>£4.25</b>	<b>£7.95</b>
<b>Saag Bhaji</b> Spinach with onions, tomatoes, ginger & garlic	<b>£4.25</b>	<b>£7.95</b>
<b>Saag Paneer</b> <span>10</span> Fresh spinach and Indian cheese cooked with onions, tomatoes, ginger & garlic	<b>£4.25</b>	<b>£7.95</b>
<b>Saag Aloo</b> <span>8</span> Fresh spinach and potatoes cooked with onions, tomatoes, ginger & garlic	<b>£4.25</b>	<b>£7.95</b>
<b>Aloo Gobi</b> <span>8</span> Potatoes and cauliflower with onions, ginger & garlic	<b>£4.25</b>	<b>£7.95</b>
<b>Aloo Chana</b> <span>14</span> <span>8</span> Potatoes & chickpeas cooked with onions, tomatoes, garlic & ginger	<b>£4.25</b>	<b>£7.95</b>
<b>Bindi Bhaji</b> Fresh spicy okra cooked with light spices & herbs	<b>£4.25</b>	<b>£7.95</b>
<b>Tarka Dhal</b> <span>14</span> Lentils flavoured with extra garlic	<b>£4.25</b>	<b>£7.95</b>

## SUNDRIES

Choose your favourite accompaniment with your main course

<b>Boiled Rice</b>	<b>£2.80</b>
<b>Pilau Rice</b>	<b>£2.95</b>
<b>Coconut Rice</b> <span>3</span>	<b>£3.60</b>
<b>Onion Rice</b>	<b>£3.60</b>
<b>Egg Rice</b> <span>5</span>	<b>£3.60</b>
<b>Mushroom Rice</b>	<b>£3.60</b>
<b>Vegetable Rice</b> <span>8</span>	<b>£3.60</b>
<b>Keema Rice</b>	<b>£3.60</b>
<b>Purple Olive Special Rice</b> <span>1</span> <span>5</span> <span>7</span> <span>10</span> <span>N</span> (Basmati rice fried with onions, cashew nuts, almonds, pistachio, peas & saffron)	<b>£3.95</b>
<b>Plain Naan</b> <span>5</span> <span>10</span>	<b>£3.70</b>
<b>Garlic Naan</b> <span>5</span> <span>10</span>	<b>£3.70</b>
<b>Peshwari Naan</b> <span>3</span> <span>5</span> <span>10</span>	<b>£3.70</b>
<b>Keema Naan</b> <span>5</span> <span>10</span>	<b>£3.70</b>
<b>Cheese Naan</b> <span>5</span> <span>10</span>	<b>£3.70</b>
<b>Mix Naan (pick your combo)</b>	<b>£4.00</b>
<b>Chapati</b> <span>4</span>	<b>£2.00</b>
<b>Chips</b>	<b>£2.80</b>
<b>Spicy Chips</b>	<b>£3.00</b>



RESTAURANT | BAR | LOUNGE

## Party Menu

Minimum 10 People  
Our party menu makes ording simple.  
Each guest chooses a starter, main course and sundry.

### Appetisers

Popadom and Chutney

### Starters

Olive Mix Starter - Vegetable Mix Starter

### Main Course

#### MILD

Tikka Massala - Butter Chicken - Passanda

#### MEDIUM

Shashlick Korai - Murgh Massala - Roasti

#### HOT

Chilli Massala - Afghan - Sylheti Naga

### *Please Choose Your Filling*

Chicken - Lamb - Vegetable - Fish

### Sundries

Choice of Rice or Nan

**£22.95 Per Person**